



Happy Holidays from the Landmark Inn

Plated Lunch

*Includes: mixed green salad with choice of dressing, fresh baked bread and butter,
beverage (coffee, tea, soda or milk)*

You may select up to three entrees to offer to your guests. We will require a final guarantee guest count and list with guest name and their chosen entrée three days prior to the event

*Honey Glazed Pork Loin with a Whole Grain Mustard Sauce
Served with Oven Baked Redskin Potatoes and Chef's Choice of Vegetables*

~13

*Grilled Chicken Breast with Marsala Mushroom Sauce
Served with Rice Pilaf and Chef's Choice of Vegetables*

~12

*Pasta Verde: Garden Vegetables Sautéed in Olive Oil,
Fresh Garlic & White Wine
Served on a Bed of Penne Pasta*

~13

*Oven Baked Lake Superior Whitefish with
Fresh Tomato and Basil Finished with Garlic Oil
Served with Rice Pilaf and Chef's Choice of Vegetable*

~14

*Fire Grilled Sirloin Crowned with Roasted Garlic Cloves and Manchego Cheese
Paired with Whipped Potatoes and Chef's Choice of Vegetable*

~15

*Grilled Salmon on a Bed of Mixed Greens
Garnished with Julienne Cut Red Onion
Sliced Apple, and Manchego Cheese
Served with Choice of Dressing and Chef's Choice of Soup*

~12

*Grilled Chicken Breast atop Mixed Greens Garnished with Dried Cranberries,
Toasted Almonds, Red Onion, Cherry Tomato, and Feta Cheese
Served with Choice of Dressing and Chef's Choice of Soup*

~11

Sandwich Buffet

*Served with a mixed green salad, chef's choice of soup,
freshly baked bread and assorted cookies (for your sweet tooth)*

Shaved Turkey Breast, Lettuce, Tomato, Onion & Swiss on Marble Rye Bread

Finished with a Cranberry Cream Cheese Spread

Shaved Ham, Lettuce, Tomato, Onion & Cheddar on White Bread

Served with a Roasted Garlic Aioli

Salami, Provolone, Lettuce, Tomato & Onion on Ciabatta Bread

Finished with a Pesto Mayo

~16

Lunch Buffet

Includes: mixed green salad with choice of dressing, fresh baked bread and butter and beverage (coffee, tea, soda or milk)

Two Entrées ~18 Three Entrées ~20

*Honey Glazed Pork Loin with Cranberry and Granny Smith Apple Chutney
Served with Oven Baked Redskin Potatoes and Chef's Choice of Vegetables*

*Grilled Chicken Breast with Sundried Tomato Pesto and Parmesan Cheese
Served with Rice Pilaf and Chef's Choice of Vegetables*

*Baked Orange Thyme Glazed Salmon
Served with Rice Pilaf and Chef's Choice of Vegetable*

*Dill Baked Lake Superior Whitefish
Crowned with Cranberry Chardonnay Sauce.*

*Pasta Verde: Garden Vegetables Sautéed in Olive Oil,
Fresh Garlic and White Wine
Served on a Bed of Penne Pasta*

Hors d'Oeuvres

(50 pieces per order)

*Brie Cheese Adorned with Black Mission Figs,
Fresh Sliced Apple and Chopped Walnuts
Wrapped in Puff Pastry Dough and Baked Golden Brown
Served with Herbed Sourdough Crostini*

~60

*Duo of Tea Sandwiches:
Shaved Prosciutto, Cucumber, Spinach and Pesto on
Toasted Sourdough Crostini.
Shaved Ham with Grilled Scallions, Sliced Roma Tomato and Herb Infused
Cream Cheese on Toasted Sourdough Crostini
~50*

*Bacon and Sweet Potato Stuffed Artichoke Hearts
~50*

Plated Entrees

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beverage (coffee, tea, soda or milk)
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*Oven Roasted Pork Loin Finished with Honey Whole Grain Mustard Sauce
Paired with Sage Butter Redskin Potatoes and Chef's Choice of Vegetables
~22*

*Hand Carved Turkey Breast with Sage,
Garlic Whipped Potatoes with Gravy and Chef's Choice of Vegetables
~20*

*Angus Beef Tenderloin Char-Grilled and Crowned with Thyme and Sage Butter
Served with Garlic Whipped Potatoes and Chef's Choice of Vegetables
~26*

*Pan Seared Salmon Filet Finished with an Orange Dill Glaze
Served with Rice Pilaf and Sautéed Spinach
~24*

*Almond Encrusted Lake Superior Whitefish
Paired with a Cranberry Chardonnay Butter
Served with Rice Pilaf and Chef's Choice of Vegetables
~24*

Buffet Entrees

*Includes: mixed green salad with choice of dressing, fresh baked bread and butter and
beverage (coffee, tea, soda or milk)*

Two Entrées ~22 Three Entrées ~25

*Seared Lake Trout Crowned with Orange Tarragon
Served with Sage and Roasted Garlic Whipped Potatoes with Gravy
and Chef's Choice of Vegetables*

*Sage Rubbed Chicken Breast Finished with a Scallion Cream Sauce
Accompanied by Sweet Potato adorned with Pecans and Molasses
and Chef's Choice of Vegetables*

*Fresh Lake Superior Whitefish Broiled with Lemon and Herbs
Then Paired with a Cranberry Chardonnay Sauce
Served with Rice Pilaf and Chef's Choice of Vegetables*

*Carved Turkey Breast
Served with Sage and Garlic Whipped Potatoes with Gravy and
Chef's Choice of Vegetables*

*Oven Roasted Pork Loin Finished with a Maple Cranberry Glaze
Paired with Sage Butter Redskin Potatoes and Chef's Choice of Vegetables*

Carved Specialties

Serves 60 guests

*Slow Roasted Pit Ham Finished with a Pineapple and Herb Glaze
Served with Whole Grain Mustard and Cranberry Sauce*

~175

Desserts

Brandy Chocolate Mousse Garnished with Berries

~5

Crème Brulee

Vanilla or Egg Nog

~5

Joe's Holiday Cake Selections

Chocolate Peppermint Cake

Sugar Cookie Torte

~5

Duo of Cake Truffles

*Chocolate Cherry Cake Truffle Covered in Chocolate Ganache paired with a White
Chocolate Egg Nog Cake Truffle Decorated for the Season*

~2.50

